

In New York's French Quarter

Queer Corners and Strange People in the City's Heart

It is bounded on one side by Seventh avenue and on the other by Sixth, and is in the later Twenties, stepping over at the extreme limit into the Thirties, and it is extremely French. Other nationalities are interspersed here and there, but you rather resent the fact of the interlopers as you

which never really wet you; here, it rains all day, steady downpours, and other days—well, she has to make the excuse of forgetting the difference in climate. The petite miss one meets here practices continually. Even the French children playing on the doorsteps have the trick



LONG ISLAND VEGETABLES IN THE FRENCH QUARTER.

get to know them. You are New Yorker enough to want to keep this place intact in its French customs, language and types.

Wandering about these streets you might easily believe yourself in one of the less known districts of Paris or in one of the smaller towns of the provinces, for every type with which you are familiar is here, some suggesting the Latin Quarter, some suggesting the Latin Quarter, some suggesting the Latin Quarter, some suggesting the Latin Quarter.

It is often said that the French do not emigrate. Yet there are enough French people in the heart of New York city to make a fairly sizable town capable of running itself with home labor.

Here is the young miss, pretty and chlo, dark eyes and darker hair, with the trick of the sidelong glance and the true Parisian manner of lifting her skirts and looking at the sky afterward—never before. The look for rain is the price she pays for conversation. Her own climate is especially adapted to her need. They have little five minute showers, unexpected, and



THE HISTORIAN OF THE NEIGHBORHOOD.

CONTRACTING BUSINESS STABLE.

It supplies Private Delivery Outfits, Complete to the Last Detail. It is a fact more or less familiar that there are many stables which will contract to furnish private patrons for their exclusive use carriages of any desired description, drawn by horses specially set apart for them and driven by coachmen permanently assigned, who do no other work, turnouts which are as solely for the private use of their lessees as though they were privately owned. It is not so well known, however, that there are contracting stables which furnish precisely to business concerns the same kind of service with delivery wagons and trucks.

Such a stable, under a contract for one or more years, will build to order for a business house any number of delivery wagons in any style of construction which may be desired, and finished in every way as may be required as to color, decoration and all other details. It will provide for the various sorts of vehicles appropriate horses and suitable drivers, the drivers in uniform if desired. The contracting stable will assume all responsibility of every sort, for loss of stock, liability for street accident or to employees, safe delivery of goods and collection of C. O. D's, and it will guarantee an untroubled service. The service is provided and operated in every detail by the stable, but it is operated solely for the use of the lessee, and



ABOUT TO ORDER THE WEDDING CAKE.

"Why did she do it?" said the doctor afterward. "No one knows. It is a kind of pride with many of them not to know the language of the land of their adoption. It may not be all obstinacy," he went on to explain. "We Americans little understand the delight the French take in their tongue. We think of ours as a necessity, something to be used for our need. To them their language is something better, an ideal in their lives. The poorest peasant has that inborn desire to do justice to his language."

You see this truth in the French signs over the shops. These depend on the articles displayed in front and at the windows to explain themselves. Within a block or two you find *Charcuterie*, *Imprimerie*, *Pension* (with *On parle Français et Anglais* beneath), *Chambres meublées*, *Librairie Française* and many more. When you step inside the charcuterie you have learned many of its products, for the real French shop keeps most of its wares in front or in the window. There is nothing in reserve, no dark corners filled with treasures, no well lined shelves.

You walk through a narrow lane banked on both sides with the crispest looking salads

snow white garlic, and everywhere apples. The French are great apple eaters, particularly the women, who contend that an apple eaten at night is the best tonic and the greatest beautifier in the world.

A little French woman, grained and wrinkled like a nut, who is testing the merit of some big green apples, explains that Eve of Eden ate the apple for her complexion and not for desire to add to her equipment of knowledge, being a true woman and caring less about knowledge than complexion. But it will take more than the dictum of the French woman to prove her assertion, for the complexion of the Parisian is not to our taste, in comparison with that of the English woman.



A FRENCH IMPORTATION.

in the market. Here are whitish green escarole, the deeper green of romaine and lettuce, chicory, and many unknown varieties with leaves that look as if cut with a scissors point. And there are always beans—beans of every variety, particularly the green haricots of the table d'hôte, long lines of green and red peppers, strings of

who takes fog for hers, or the American, who takes everything that isn't nailed down so long as it is properly recommended. Just as soon as she leaves her teens the French woman as a rule leaves her figure and her complexion as well, a triple loss which maybe accounts for her coquettish, which have to work overtime to make up

other deficiencies. This character is such a French woman. She is rotund in figure and has black, beady eyes. She is the typical French woman of the shopkeeper class, who seems to do all the work, while the husband, a mythical individual, referred to continually, but never seen, enjoys the fruit of her industry. This French woman has an eye for a bargain. She shows the neat tins of truffles, paté-de-foie gras, olives stuffed with many different morsels, pastes alimentaires for the acups, savories for the ragouts, innumerable relishes strange as the vegetables outside, and all at prices which would more than repay the housekeeper who does her own marketing to go occasionally out of her beaten track. The average of price seems to be twenty or thirty per cent. lower than the shops which have to pay higher rents and service in more fashionable parts of the city. The cheeses have a counter to themselves.

"Mam'selle, the icing is, of course, extra. But such icing! Madame, if you had no husband in view and he saw that icing, he would succumb! You debate with him as to the respective merits of an Eiffel Tower done in paste, with a flag at the summit and preserved fruits inside, or two figures, a lady figure and a gentleman figure bowing across the icy expanse. The price is the same, but he thinks the figures would appeal more to 'ze sentiment.'"

"And what, mam'selle," says he, "is a wedding without sentiment?" You promise that when you have decided as to the thickness of the icing, the number of pounds and the ornaments you will let him know. He follows you to the door.

"Mam'selle, it is always well to be prepared. A wedding without cake, and ze cake without icing, what is it?—rien, worse than nothing. I know. I know. I have not live in this poor neighborhood where ze marriage is, well, a talk of ten minutes, a priest, a ride in a hired voiture—think of it, mam'selle! not even a trip to ze suburb—'c'est tout!'"

You bow yourself out with protestations to make his. You nearly step into a basket of delicious meringues, and little turtlets on the window shelves tempt you anew. Certainly, where patisserie is concerned, we are still in the grip of the darkest ages.

Hardly have you escaped that tempting odor when another assails. This takes you to a queer little shop where terrapin and green turtle are excitedly advertised. You are sceptical in regard to these much talked of beasts, for the typical New Yorker suspects the real existence of every bird

There are camemberts, gorgonzolas, roquefort, brie, and the distigu, which the Frenchman thinks superior to the brie, whose near relative it is. Between these cheeses, as creamy as foam or whipped cream, are little bunches of effective green. You are stronger against temptation than most shoppers if you don't go away with your arms filled with octagonal shaped bundles, which may mean salads or cheeses or even truffled paste.

It is not until you have made your first purchase, two big bunches of salad for five cents, that the French woman, who has looked at you a little interrogatively from sole to head, an attitude combining the insolence of the male shopkeeper with the feltness of the feminine française, utters and is becoming. Her "is it that you ask, miss, only, or that you buy?" is replaced by "I give it to you for the same price I give my own people, although my husband may say—again the mythical husband—"why did you do it? But I like the Americans."

As you leave madame's servile bows and smiles, a Frenchman with a wand, a mace and shabby clothes goes by with a long loaf of bread under his arm. It is so long that it almost impedes traffic. You have not seen any so long since you were in Paris, for the so-called French bread of the average bakery is not within many inches of its canal-like proportions. Just as you are discussing it you come to the patisserie, and there in the window are identical loaves. Inside you find them in big tins under the counters, ranged along the shelves and under the arms of buyers. There is, however, a little French girl asking the proprietor about bridal cake, and turning away with a frown of disapprobation at his price, and a *Mon Dieu!* which would prove her nationality in a dark tunnel.

That is an idea which you immediately reject. It is a bridal cake you want. You explain to the white aproned impish French baker that you must have a bridal cake and demand the price. "We do not keep the bridal cake in stock; it is made to order." A fush—you trust it is becoming—mantles your face. Either the Frenchman is polite or it is becoming.

"You are there to price it simply—in case." You drop your eyes. There is nothing the typical Frenchman likes so much as to assist at a wedding in any capacity. He has even been known to like the rôle of bridegroom.

"Mam'selle. The cake, should you order it, will be a beauty. It will be but 30 cents a pound and of the heaviest. It is not the kind that you put under your pillow to dream on, it is the kind that you eat and then dream on—that is not the same thing. My cake" (the shoulders are hoisted high in the air) "is not tucked away beneath a miserable pillow. My cake, mam'selle, is tucked away—is tucked away."

You are practical and mention the icing.

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for \$10 a week, a mere trifle when you are treated like one of the family and hear nothing, absolutely nothing, but the French conversation, and such conversation! "Madame, you would be surprised at the topics you will hear discussed—you will hear much to your advantage. You will learn, and there is the vin ordinaire, too. It is of the best, like the conversation."

It is the typical interior of the cheap table d'hôte which looks well only when the friendly gas is lighted. You turn next into the emporium of art, where in the basement tubs of water stand about, the atmosphere is thick and powdery, and limbs in various stages of dislocation lie about nonchalantly. From the shelves upstairs Apollon, Mercury, Cupid, Pericles, and all the Who's Who of antiquity do not change expression at your approach.

Much strolling about the streets of New York may have rubbed off the first fine edge of your enthusiasm. But you are interested in learning that it was the father of the present President Garfield, and that death mask of President Garfield, and that making death masks is a lucrative part of the business.

"They must be made six hours after death," twelve at the latest, "is a bit of the weird information he volunteers. Then, the features change not only expression but become warped. Do I find it unpleasant? It means nothing. I could not make a mask of one I know, but on the stranger it is no more than working on the models we import from the Louvre—nothing more."

He shows a plaster cast of a man's brain and also odd deformed limbs which specially he includes in his mission to furnish copies of antiques to an art loving world. Cosar dead and turned into a plaster cast may find himself in strange company. In another downstairs shop, a little woman who is still young and must once have been pretty talks with a freedom which seems strange to Anglo-Saxon reserve.

"Why do so many of our people come here? We can make more money, and then some of us have to come. There are reasons."

"Surely not you, madame, you did not have to."

"I lived. My grandparents with whom I live refuse. I run away. We come to America. We think to make our fortunes and, in a year at most, return to be forgotten. It is four years ago, miss, and we have never return. We make some money at first, then it is stolen and now we begin all over again. The grandparents are long since dead. It would be strange that home going. I guess now we stay for good."

It is only an ordinary story of an expatriate, but it is a story which is repeated as it is by the cheerful *Bonjour* which madame exchanges now and then with her customers who come in get the *Figaro*, *Le Courrier des États-Unis* or some other periodical.

It is true as you say, she resumes, "that the French people in New York know how to live more cheaply. We do not eat so much meat, and then the working classes spend so much on their beer. I have seen it, the German and the Irish thirty, forty cents a day. The Frenchman, no matter how poor, has his wine two or three times a day, but we have the good vin ordinaire that we get by the gallon, cheap. The children drink it. It is our habit, just as the Americans drink ice water."

She is proud only when she speaks of her son. He is 13, has taken a scholarship, speaks three languages and is now studying a fourth.

The little shop is musty as one on the Seine. There are old, moth eaten books carefully covered by Madame's fingers and a few new ones, with pale yellow covers and red letters. There is a large array of periodicals, with all those Frenchmen use to let you know that the sheet is amusing. *The Laugh*, *The Smile*, *The World is Amused*. Madame then modestly, to her they represent a stock in trade merely. They are no more suggestive to her of immorality than are the post cards on another counter.

Gauzy gownned ladies toy with cigarettes and smile seductively at gentlemen in top hats. You cannot help wondering why the society which chases immoral literature has avoided this locality. But did the censor of morals ply his profession here, no one would be more surprised than Madame.

Lumcheon is taken at a typical French restaurant. The menu is very like that of hundreds of others scattered about the city which lure the curious and impetuous, but the cooking and service remove it by many stages. And yet the place is vacant, except for a few who eat steadily through the bill of fare.

Then, when time points a warning hand, you end up your tour with the English physician who combines surgery, medicine and drug selling in a lucrative whole. He knows this queer locality like a book, and it is a book of strange people and adventures as he tells it. His own story is not the least interesting. He was with Garibaldi, was once a physician in one of New York's fashionable localities, from which he was driven by the impossibility of making *Croesus* pay his bills. In this obscure corner of the city he is making money on cash payments.

These are only a few of the queer places and queer people right in the heart of New York.



"BON JOUR, MONSIEUR."

Some of the largest wholesale houses do not own trucking outfits, but prefer to make yearly contracts with responsible truckmen for the cartage of their shipments. So in the wholesale trade the contract system, in some form, has long prevailed.

But in the retail trade the merchant comes, through the medium of his delivery wagons, in practically direct contact with his customers, and his horses and wagons convey more or less of an impression of the style and quality of his establishment. In many cases merchants have adopted some distinctive mark or color or some distinctive style of wagon as their own, marks or colors or styles which have often been preserved unchanged for many years. These wagons, wherever seen, are constant reminders of the establishments

to which they belong. Many of these establishments have extensive stables equipped with every sort of modern appliance; some of them fine and slightly buildings; modern in equipment, and suited to the housing of wagons of elegance and horse stock of the best to be bought. Many of the owners take pride in their delivery service and find pleasure in having it kept up to the highest standard. There are owners who hold such a pride even though they pay contract for carriages and horses for their personal use.

But business is business and the contracting stable offers advantages. It will supply an outfit in any style that may be required, and distinctive of the user down to the last detail, including his monogram on the harness and the crossed blankets. And so the number of its patrons is increasing.